

Dinner Menu

The Restaurant
AT HUNGRY MOTHER STATE PARK

Appetizers

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| Fried Green Tomatoes | 4.99 |
| Sliced green tomatoes dipped into buttermilk, cornmeal and deep-fried till golden. Served with ranch dressing. | |
| Spinach Artichoke Dip | 5.99 |
| Cream cheese, spinach, artichoke hearts and parmesan cheese. Served hot with fresh fried tortilla chips. | |
| Mozzarella Cheese Sticks | 6.99 |
| Battered mozzarella cheese sticks deep-fried and served with marinara sauce. | |
| Sweet Potato Fries | 6.99 |
| A generous portion of our fried sweet potatoes. Served with our own peach butter. | |

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Freshly Prepared Salads, Sandwiches and Homemade Soups

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| Soup and Salad Bar | 9.99 |
| Homemade soups prepared fresh daily. Fresh mixed greens and a variety of salad bar items to choose from. | |
| Chicken Salad Plate | 8.99 |
| Freshly prepared with all white chicken, grapes, walnuts and celery. Served on a bed of lettuce with tomato wedges, hard boiled eggs, crackers and fresh fruit. | |
| Chicken Salad Croissant | 8.99 |
| Prepared fresh with all white chicken, grapes, celery and walnuts. Served on a flaky croissant with tomatoes, lettuce, a fresh fruit garnish and potato chips. | |
| Turkey and Spinach Wrap | 5.99 |
| Smoked turkey, fresh spinach, tomatoes, red onions and lettuce rolled into an herbed tortilla wrap with chipotle mayonnaise. Served with potato chips and a fresh fruit garnish. | |
| Fried Green Tomato Sandwich | 7.99 |
| Fresh green tomatoes sliced, dipped into cornmeal and deep-fried. Served on a croissant with melted Swiss cheese and apple wood smoked bacon. Served with lettuce, sliced red onions and French fries. | |

Entrées

Ribeye Steak 21.99

A 10-ounce hand cut choice ribeye. Grilled to your specifications, served with a baked potato and the fresh vegetable of the day.

House Sirloin 18.99

An 8-ounce center cut sirloin marinated in bourbon, olive oil and spices. Char-broiled to your specifications. Served with a baked potato and the fresh vegetable of the day.

Chopped Steak 13.99

A fork tender 8-ounce chopped steak grilled, smothered in brown gravy, sautéed onions and mushrooms. Served with a baked potato and the fresh vegetable of the day.

Cedar Planked Salmon 19.99

A fresh fillet of salmon char-broiled on a white cedar plank with a fresh garlic, ginger and balsamic marinade. Served with blended wild rice and the fresh vegetable of the day.

Fried Flounder 13.99

An 8-ounce fillet of flounder lightly breaded and deep-fried. Served with French fries, tartar sauce and coleslaw.

Seafood Platter 16.99

A filet of flounder deep-fried, popcorn shrimp and hushpuppies. Served with French fries, tartar sauce, coleslaw and cocktail sauce.

Blackened Salmon 19.99

A fresh filet of salmon grilled with blackening spice. Served over bowtie pasta tossed in a creamy parmesan and white wine sauce with diced tomatoes, fresh spinach and green onions. Served with a garlic breadstick.

Shrimp and Grits 19.99

Large shrimp sautéed with apple wood bacon, diced tomatoes, mushrooms and green onions. Finished with white wine, parmesan cheese and cream. Served over cheesy garlic grits.

Molly's Cheesy Chicken 13.99

A grilled boneless breast of chicken with sautéed mushrooms, apple wood smoked bacon, melted cheddar cheese and mozzarella. Served over blended wild rice with the fresh vegetable of the day.

Battered Chicken Tenders 8.99

Our own lightly beer battered chicken tenders deep-fried, served with honey mustard sauce and French fries.

Mozzarella Chicken**12.99**

A boneless breast of chicken grilled with fresh herbs, covered with mozzarella cheese and tomato basil sauce. Served on a bed of fettuccini tossed in olive oil and fresh parsley with the fresh vegetable of the day and a garlic breadstick.

Eggplant Parmesan**9.99**

Lightly breaded and filled with cottage cheese, mozzarella and parmesan cheese. Baked with a tomato basil sauce. Served on a bed of fettuccini with a garlic breadstick.

Fettuccini Alfredo**10.99**

Fresh broccoli, carrots and peppers sautéed in garlic butter with fettuccini. Finished with white wine, cream, fresh basil and parmesan cheese. Served with a garlic breadstick.

Bacon and Cheese Sliders**8.99**

Two juicy burgers topped with cheddar cheese and apple wood smoked bacon. Served with bread and butter pickles and French fries.

Virginia Hot Brown**8.99**

Toast points piled high with hickory hearth ham and smoked turkey covered in a cheddar cheese sauce. Topped with sliced tomato, apple wood smoked bacon and sprinkled with parmesan cheese.

** Consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.*

Half-Pound Burgers

The Hamburger**8.99**

Half-a-pound of ground beef char-broiled, served on a toasted kaiser roll with lettuce, tomato, sliced red onions and French fries.

Mushroom Swiss Burger**8.99**

Half-a-pound of ground beef char-broiled, topped with Swiss cheese, and sautéed mushrooms. Served on a toasted kaiser roll with lettuce, tomato, sliced red onions and French fries.

Apple Wood Bacon Cheeseburger**9.99**

Half-a-pound of ground beef char-broiled, topped with apple wood smoked bacon and cheddar cheese on a toasted kaiser roll. Served with lettuce, tomato, sliced red onions and French fries.

Desserts

Hot Fudge Brownie**5.99**

A chocolate brownie topped with vanilla bean ice cream, drizzled with hot fudge sauce, topped with whipped cream and a maraschino cherry.

Double Chocolate Mousse Cake**5.99**

Chocolate mousse covered in semi sweet chocolate. Garnished with a dollop of whipped cream.

Peanut Butter Pie**5.99**

Chocolate cookie crust with peanut butter mousse. Garnished with whipped cream and served on a pool of hot fudge sauce.

Waffle Cup Ice Cream**5.99**

A waffle cup topped with a scoop of vanilla bean ice cream, drizzled with honey, sprinkled with cinnamon and topped with a dollop of whipped cream. Finished with candied walnuts.

Ice Cream**3.99**

A scoop of vanilla bean ice cream covered with hot fudge sauce.

Children's Menu

Battered Chicken Nuggets	4.99
Served with French fries or fresh fruit.	
Corndog	4.99
A battered corndog served with French fries or fresh fruit.	
Macaroni and Cheese	4.99
Macaroni in a creamy cheddar cheese sauce served with fresh fruit.	
Cheese Pizza	4.99
Personal size pizza with mozzarella cheese.	
Hamburger	4.99
A fresh ground beef burger served with French fries or fresh fruit.	

Beverages

1.99

Pepsi, Diet Pepsi, Dr. Pepper,
Mountain Dew, Sierra Mist, Lemonade,
Mountain blend 100% Arabica Coffee
Iced Tea, Hot Herbal Tea and Water.

Beer

4.00

Budweiser, Bud Light, Miller Lite,
Michelob Ultra, Yuengling, Newcastle,
Corona, Coors Light,
Heineken and Dos Equis.

Wine List

House Wine

Sycamore Lane by the Bottle	12.00
Enjoy a bottle of Sycamore Lane Chardonnay, White Zinfandel, Cabernet or Merlot.	
Sycamore Lane by the Glass	4.00

Red Wines

CK Mondavi Cabernet	15.00
Classic deep red color and rich with cherry and blackberry flavors that are perfectly balanced with a hint of oak and a long fruit finish. Enjoy with grilled steaks.	
Noble Vines Merlot	29.00
Opening with aromas of cherry, blackberry, and fresh herbs. Fresh fruit flavors with hints of spice leading to a lingering and luxurious finish.	
CK Mondavi Merlot	15.00
Medium bodied with a hint of oak and flavors of cherries and plums. It is rich in the mouth and ends in a soft fruit filled finish.	
Forest Glen Pinot Noir	16.00
Black cherry and blackberry aromas. Pairs successfully with salmon, beef and pork.	
Sterling Vintner's Cabernet Sauvignon	24.00
Lush blackberry, cherry and black currant flavors with vanilla and spice. Enjoy with grilled steak and pork.	

White Wines

Kendall Jackson Chardonnay	30.00
Tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth.	
CK Mondavi Chardonnay	15.00
Medium bodied with a hint of oak. Aromas of lemon and citrus combined with flavors of apple and pear lead to a delightfully clean finish.	
CK Mondavi White Zinfandel	15.00
Beautiful bright salmon color and aromas of strawberries and spice. Full of flavors, with a crisp and clean finish.	
Cavit Pinot Grigio	19.00
Bright straw gold color. Delicate and pleasing bouquet with floral and fruit scents.	
Sterling Vintor's Chardonnay	24.00
Flavors of ripe pear and apple, vanilla and spice followed by a long fruity finish.	
Chateau Morrisette Our Dog Blue	16.00
Aromas of melons, citrus fruits, apricots and delicate flowers highlight the soft finish of this Virginia wine.	
Hogue Late Harvest Riesling	18.00
Flavors of dried apricot, tangerine and powdered sugar. Pairs well with grilled chicken and fish.	